



# Mimetic

*French Viennoiserie at its best*

Try the new Mimetic now and let us know what you think!

Contact your local sales representative who will be delighted to send you a sample to bake.  
Then, just prepare your coffee, pick up your newspaper... and enjoy your freshly-baked Mimetic croissant.

**Mimetic...**  
French Viennoiserie at its best



Please contact us for more info  
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Reliable partners in innovation

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# Mimetic

## Lamination for true French Viennoiserie quality

There is something about eating French Viennoiserie; its cracking sound, its golden beauty, its perfect layers, its exquisite sensorial experience of melting in the mouth and its taste... that makes you close your eyes and enjoy the pleasure and quality.



## *Experience the Mimetic quality*

With Mimetic you will delight your customers with the superior quality of viennoiserie and puff pastry with...

- ✓ A perfect crispy bite
- ✓ An excellent melting experience
- ✓ A delicious intense taste

## *Experience the Mimetic convenience*

Mimetic brings convenience because of the combination of a careful selection of ingredients, Puratos sourdough tradition and renowned skills.

Mimetic, the new generation of lamination fat, is an alternative to your existing product bringing the advantages of:

- ✓ Creating viennoiserie and puff pastry using the same production parameters
- ✓ Great workability, excellent plasticity
- ✓ Easy logistics



Delicious products stay fresh longer on the shelf:

- ✓ More crispy
- ✓ More moist
- ✓ Better melting
- ✓ Better short bite

